Calling for service

Remember that service agents may charge for visits (even during the guarantee period) if no fault is found with the hob, so always check the instructions to make sure you have not missed anything!

Technical details

Power supply;	230 - 240V ~50 / 60 Hz single phase, as marked on the voltage label
Max. input;	1.3 kW
Elements:	1 × 1300W
Nominal dimensions;	Width - 505 mm, depth - 295 mm, depth below worktop - 70 mm
Weight (approx.);	4.35 kg

Leisure Products (Bolton) Ltd
Holly Street, Bolton, BL1 8QR. England.
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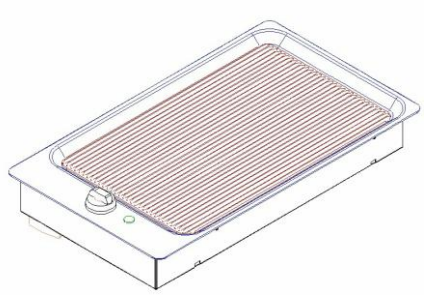
For further details see also www.marinecooker.co.uk



Trident

# Ceramic Griddle

# Installation & Operating Instructions



Please read the following installation and operating instructions before installing or using this appliance.

## Installation Instructions

## Unpacking

Handle with care! The ceramic glass is at its most vulnerable during the installation process and the stainless steel can be marked as a result of careless handling. Carefully examine the griddle for any damage, particularly to the ceramic glass. There should be no chips or cracks.

If there is any damage to the griddle, or if anything is missing from the pack, please contact your supplier for advice. If the glass is cracked the griddle must not be connected to the mains supply and no part of the griddle should be used.

## Fitting the griddle. *Read all the instructions carefully before starting work.*

Your griddle can be fitted into a worktop with a thickness of 28 to 40 mm. The surface around the griddle should be of a heat resisting material such as 'Formica'. The worktop and its support must be strong enough to take the weight of the griddle and the ingredients that you are cooking.

Mounting the griddle requires accurate workmanship. If you are not familiar with this type of work you may prefer to call in a professional fitter.
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Clearances and dimensions

Any overhanging surface or cooker hood should be at least 650 mm above the griddle. We do not recommend positioning the griddle below wall cupboards, as heat and steam may cause damage. As with other cooking appliances, walls and other surfaces near the griddle must be resistant to heat, steam and condensation.

Do not install the griddle near inflammable materials such as curtains.

The minimum clearance between the left or right hand edge of the griddle and any side walls is 50 mm. This clearance must be maintained up to 420 mm above the worktop.

The minimum clearance between the rear edge of the griddle and the rear wall is 30 mm. This clearance must be maintained up to 650 mm above the worktop.

If the griddle is mounted over an oven, please allow 10 mm clearance between the top of the oven and the base of the griddle. If the base of the griddle is accessible in its installed position, (e.g. over a cupboard or drawer) a separator should be fitted, consisting of a sheet of non-combustible material that cannot be removed without the use of tools. The separator must be removable to allow access to the griddle for future servicing. Please allow a 10 mm clearance between the upper surface of the separator and the base of the griddle.

Before cutting the worktop, make sure that there is sufficient space underneath, with no supports or projections, which might interfere with fitting.

You will find it easier to work in the following order

1. Cut the aperture in the work-surface.
2. Connect the griddle to the electricity supply.
3. Fit the griddle in the work-surface.

Cut an aperture to the dimensions given in Fig. 1 below. The rear edge of the aperture should be 50 mm from the rear wall. If you are using a chipboard based work surface we recommend that the cut edges of the aperture should be sealed with paint or varnish to prevent any ingress of moisture.

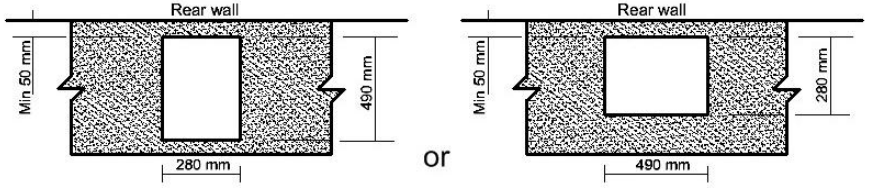


Fig 1

Carefully turn the griddle upside down and place on a surface that will not scratch the glass or damage the surface of the stainless steel or control knob. A self-adhesive foam seal is supplied and this should be fitted to the underside of the griddle so that the edge is in line with the outer edge of the griddle. We recommend starting at the centre of the rear edge. You will need to make a partial mitre cut at each corner to ensure that the seal can follow the radius at the corner of the griddle. Cut off and discard any surplus seal.

Care of your griddle

For reasons of hygiene and safety your griddle should be kept clean. A build up of grease or fat from cooking could become a fire hazard.

WARNING! Always switch off at the mains before cleaning. Never use excessive water to clean your griddle.

WARNING! If a crack should appear on the glass surface, immediately isolate the griddle from the electrical power supply. Do not use any part of the griddle. Contact your supplier or service agent. The ceramic glass is hard wearing and with normal use and care will remain in good condition for many years.

It is important that cooking fats and spillage are dealt with before the griddle is used again, otherwise they may become baked on. When the griddle has cooled, remove any heavy spillage with a metal spatula, palette knife or scraper. Then use any good quality ceramic griddle cleaner and conditioner (such as 'Hob-Brite) on a damp cloth to remove any remaining marks. Always follow the instructions of the manufacturer of the cleaner. Wipe off any residual cleaner with a soft damp cloth and polish with a soft lint-free cloth. Stubborn stains can be cleaned using "Bar Keeper's Friend" which is manufactured by Homecare Products Ltd., Follow the instructions carefully.

We recommend that cleaning be carried out when the griddle has cooled down. Important exceptions to this rule, however, are spillages with a high sugar content, such as jam, or if plastic or aluminium should melt onto the griddle. In these cases the griddle should be cleaned immediately or damage can occur. Switch off the griddle and use a metal spatula, palette knife or scraper to remove the spillage. TAKE CARE! The spillage and the griddle will be very hot. When the griddle has cooled, clean thoroughly as described above.

Do not use scouring powders or paste, wire wool scouring pads or oven cleaners on any part of the griddle, as they may damage the surface of the glass or the outer frame.

For Your own safety

As with any electrical appliance there are a number of simple precautions that should be observed.

Never

- Never operate the element if the glass is cracked. Switch off at the main power supply and contact an authorised service agent.
- Never allow anyone other than a competent electrician to service or repair your griddle.
- Never remove any part of the griddle, or attempt to modify it in any way.
- Never allow young people to play with or operate the griddle unsupervised.
- Never leave a cooking unattended on the griddle.
- Never allow aluminium foil or plastic to touch the glass while hot.
- Never cover the griddle, or place flammable materials, such as tea towels on the griddle, even when not in use.
- Never store anything flammable in cupboards directly under the griddle.
- Never use an asbestos mat, trivet, or rack of any kind on the griddle.

Always

- Take care when touching any part of the griddle that may be hot.
- Keep your griddle clean as a build up of grease and fat may be a fire hazard.
- Switch off at the mains before cleaning the griddle.
- Supervise children near the griddle.
- Make sure that the griddle is switched off when you finish cooking.
- Remember that your griddle will stay hot for some time after you have finished cooking.

Connecting the griddle

***WARNING!* This appliance must be earthed!**

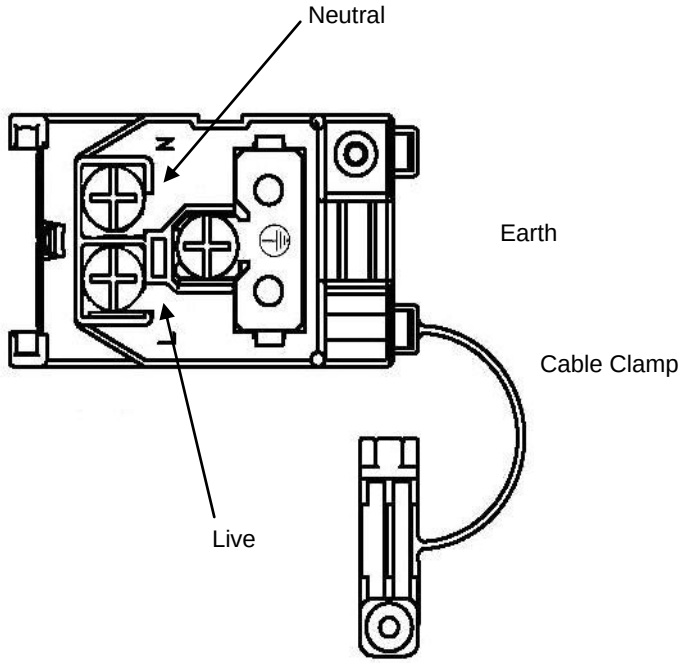
(Connecting the griddle should be done after cutting the aperture, but before final fixing.)

Electrical Installation should be carried out by a competent installer, preferably registered with NICEIC (National Inspection Council for Electrical Installation Contracting) in accordance with the latest 16th Edition of the IEE Wiring Regulations (BS: 7671) and any relevant Local Authority Bye Laws.

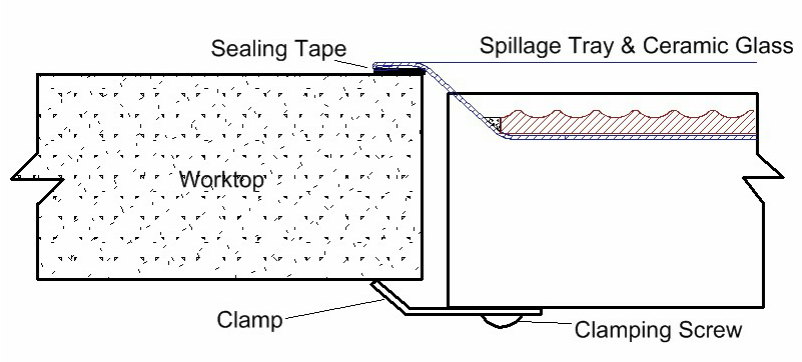
This griddle has a facility for fitting a 3-core mains supply cable of minimum 1.0 mm. It must be connected as shown below, Live to terminal **L**, and Neutral to terminal **N** and earth to the **earth terminal**. ⏚ The cable clamp must be fitted and tightened to ensure that the mains supply cable is securely held in place. Ensure that the lid of the terminal connection box is closed and that both fixing lugs have clicked into place. The griddle **should be permanently connected to the electricity supply via a double pole switch having a minimum of 3 mm contact separation in each pole.**

A switched Fused Connection Unit to BS.1363 Part 4, fused at 10 Amps is a recommended electricity supply to ensure compliance with the safety requirements applicable to fixed-wiring installation.

The Griddle can now be clamped into place.



Carefully replace the griddle in the aperture. Check that the power supply cable is not trapped and is correctly routed so as not to cause obstruction to drawers or cupboard space below the griddle. Secure in place using the four brackets and screws supplied. The brackets can be used in a number of orientations, depending on the thickness of the worktop. Do not over-tighten as this may damage the griddle.



The griddle is now ready for use.

Operating Instructions

Please read the following operating instructions before using this appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Controls

One rotary control is provided for on/off and cooking temperature regulation. The element will switch on and off during use as the temperature is maintained automatically. This 'cycling' is a normal part of the operation of the element. A slight hum may be heard from the element when in use.

One indicator light is provided to show that the griddle is switched on and in use.

Using the griddle

The glass ceramic cooking surface reaches its working temperature quickly, and foods can be grilled, without additional fat or oil, directly on the heated area.

Before using the griddle for the first time, clean the cooking surface carefully to remove and oils or adhesives left over from the manufacturing or installation processes. Switch on the griddle at full power for about 15 minutes to burn off any residual grease.

Always make sure the cooking area is clean before you start cooking.

Switch the griddle on using the rotary control and allow it to preheat for a few minutes before starting to cook. This helps to ensure quick and uniform cooking.

Place the food to be cooked directly on the glass ceramic cooking surface and turn frequently using appropriate tongs.

The glass ceramic cooking surface remains hot for some time after being switched off. It is good practice to turn the element off a few minutes before the end of the cooking process and allow the residual heat to complete the cooking.

At the end of the cooking process, as soon as the griddle is cool enough to handle, mop up any fat or grease from the cooking surface, or the 'gutter' around the glass using soft kitchen paper towels.